

Bankura University
B.Sc 4th Semester (Honours) Examination,2021
SUB: Microbiology

Course ID: 42213

Course code: SH/MCB/ 403/C-10

Course Title: Food and dairy Microbiology

Full Marks: 25

Time: 1 h 15 min

The figures in the margin indicate full marks

Answer all the questions.

UNIT I

1. Answer *any five* of the following questions: (1 x 5 =5)

- a) What is UHT pasteurization?
- b) Define water activity.
- c) What is salmonellosis?
- d) Define mycotoxin with example.
- e) Write the full form of FSMS.
- f) What do you mean by food hazards?
- g) What are probiotics? Give example.
- h) What is radurization?

UNIT II

2. Answer *any two* of the following questions: (5 x 2 = 10)

- a) What is a food borne illness? Write the name four organisms that are responsible for food poisoning. 1+4=5
- b) What do you mean by food irradiation? Explain how it is useful in food preservation. 2+3=5
- c) What is food spoilage? Which microorganisms are involved in milk, bread and meat spoilage. 2+3=5
- d) Write a short note on chemical preservatives.

UNIT III

3. Answer *any one* of the following questions: (10 x 1 =10)

- a) Describe various extrinsic factors that affects the growth of microorganisms in food.
- b) Mention the criteria of a starter culture. Classify starter culture and enlist some important starter cultures used in dairy industries. 4+6=10

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